

Set Dosa Recipe

Ingredients:

Rice – 2 cups
Aval (Poha) – 3/4 cup
Urad Dal – 1tblsp
Fenugreek Seeds – 2 tsp
Curd – 2 cups, whisked
Oil as required
Salt as per taste

Preparation:

1. Wash the rice, poha, dal and fenugreek in water and soak them for 1 to 2 hours with the curd.
2. Grind to a smooth batter and mix well with salt.
3. Heat a tawa over medium flame.
4. Pour a ladleful of the batter and spread to make a thick dosa.
5. Apply oil around the edges and cover with a lid.
6. Remove when light golden.
7. Serve 2 dosas per plate with kurma or chutney.

